



# MICROCID-F

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 Specific treatment with a special formulation to protect wine against unwanted re-fermentation by yeasts and bacteria and to preserve it from oxidation  
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## → TECHNICAL DESCRIPTION

**MICROCID-F** is the new formulation based on potassium sorbate and fumaric acid supported by antioxidants. The synergy of the products acts to offer maximum protection against unwanted re-fermentation by yeasts and bacteria and to preserve wines from oxidation.

Potassium sorbate has long been applied as a yeast inhibitor in the wine industry, as well as in many beverage industries.

Fumaric acid acts as an efficacious and rapid antibacterial against GRAM+ bacteria; it is one of the fastest remedies against contamination by lactic acid bacteria such as *lactobacillus*, *oenococcus* and *pediococcus*.

**MICROCID-F** protects wines safely and completely by inhibiting refermentation of wines containing residual sugars. It stabilises free SO<sub>2</sub> in the treated wine thanks to a balanced formulation of metabisulphate, vitamin C and fumaric acid. Thanks to the presence of fumaric acid, **MICROCID-F** helps control the lactic acid bacteria species that convert sorbic acid into 2-ethoxyhexa-3,5- diene, a molecule that can be traced back to the geranium aroma.

**MICROCID-F**, thanks to its reducing component, is also suitable for the prevention of oxidative phenomena that can compromise wine quality. It significantly hinders increases in volatile acidity and the formation of flor.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Potassium sorbate, fumaric acid, potassium metabisulphate, ascorbic acid

### → DOSAGE

60 g/hL.

### → INSTRUCTIONS FOR USE

Dissolve the dose in approximately 10 parts of the must or wine to be treated and add evenly to the perfectly clarified and filtered mass (with low microbial load).

### → STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

500 g net packs in cartons containing 15 kg.  
 5 kg net bags.

